OBITUARIES

Mrs. Samuel R. Martin

Nannie Inge Martin, 87, of Route 3, Lynchburg, died Sunday morning in Lynchburg General Hospital.

Born in Campbell County, she was a daughter of William E. Inge and Elizabeth Drinkard Inge. Her husband was the late Samuel Royal Martin. She was a member of Indian Hill United Methodist Church.

She is survived by four sons, William R. Martin and Charles H. Martin, both of Lynchburg, James E. Martin and Eugene L. Martin of Richmond; two daughters, Mrs. William S. (Irene) Jones of Lynchburg and Mrs. Clarence T. (Nellie) Williams of Lynchburg and John G. Inge of Concord; 14 grandchildren, and 11 great-grandchildren.

Funeral services were conducted at Diuguid Memorial Chapel at 4 p.m. Monday with interment in Indian Hill Methodist Church cemetery.

Joseph Lyle Meadows

PAMPLIN - Joseph Lyle Meadows, 69, of Route 1, Pamplin, died early Tuesday morning at his residence. Born in Church Road, he was a son of the late William Henry Meadows and Hattie Baldwin Meadows. He was a retired Section Foreman for the Norfolk and Western Railroad for 48 years. He was a life-long member and Trustee of Piney Ridge United Methodist Church.

He is survived by his wife, Mrs. Virginia Williams Meadows; one son, Victor Lyle Meadows of Pamplin; three daughters, Mrs. Naomi Jane Edwards, Charlotte Court House, Mrs. Barbara Ann Lewis, Warminster, Pa., Mrs. Linda Joyce Spencer, Warminster, Pa.; one sister, Mrs. Mary Sizemore, Pamplin; seven grandchildren and 2 great-grandchildren.

Funeral services will be conducted at 3 p.m. Thursday from Piney Ridge United Methodist Church by the Rev. Tom Boggs. Burial will be in the church cemetery.

The family will receive friends at Robinson Funeral Home from 7-9 p.m. Wednesday and other times at the residence.

John H. Moore

John Henry Moore, 77, of 8117 Timberlake Road, Lynchburg, died at 3 a.m. today in Lynchburg General Hospital following a long illness. His first wife was the late Dorothy Smith Moore and his second wife is Dolia Bullock Moore.

Born in Appomattox County, he was a son of the late Hunter and Bertha Paris Moore. He was a retired employee of Wooldridge Greenhouses and a member of Beulah Baptist Church.

In addition to his wife, he is survived by two daughters, Betty M. Bush and Ethelyn M. Wheeler, both of Roanoke; a stepson, Dr. J. William Bullock, Jr. of Williamsburg; a step-daughter, Mrs. H. C. Toler of Lynchburg; ten grandchildren, and four great-grandchildren.

Funeral services will be conducted at 11 a.m. Thursday in Whitten Timberlake Chapel by the Rev. Elwood R. Orr. Burial will be at 2 p.m. Thursday in Sherwood Memorial Park in Salem.

Charles Chester Hindley

Relatives here have been notified of the death of Chester Hindley of Pocahontas, Virginia. Mr. Hindley died at the Bluefield Multicare Facility on Sunday, July 8, after a long illness. Born February 21, 1896, near Pamplin, he was the son of Mary Wilkins Jennings of Charlotte County, Virginia and Charles Hindley of Chester, England. His wife was the former Martha Rixey Smith, of Rixeyville in Culpeper County.

Burial services were conducted Tuesday, July 10, from Christ Episcopal Church in Pocahontas.

Mrs. Edith Jamerson Franklin

Born in Appomattox County, she was a daughter of the late George W. Jamerson and Rosa Blackwell Jamerson. She was a member of Spout Spring Baptist Church.

In addition to her husband she is survived by two sons, Lawrence K. Franklin, Blue Ridge, Va. and George C. (Shine) Franklin, Appomattox; three daughters, Doris F. Dalton and Anne F. Weakley, both of Appomattox; and Mildred Jean Dunnam of Spout Spring; 11 grandchildren and 4 great grand children; one brother, Johnny R. Jamerson, Prospect; four sisters, Mrs. Nannie J. Bryant, Colonial Heights, and Mrs. Annie J. Eades of Colonial Heights; Mrs. Carrie J. Wooten, Church Road; and Mrs. Mary J. Garrett, Petersburg, Va.

Funeral serrvices will be held at 11 a.m. Thursday from Spout Spring Baptist Church with burial in the church cemetery.

The family will receive friends at Robinson Funeral Home from 7 - 9 p.m. Wednesday and at other times at the residence.

William E. Childress

PHENIX - William Edward (Edgar) Childress, 84, of Phenix, died on Monday night at Virginia Baptist Hospital in Lynchburg.

Born in Buckingham County Nov. 28, 1894, he was a son of the late John Childress and the late Maude Morris Childress. He was a member of the Phenix United Methodist Church and a retired farmer and carpenter. His wife was the late Grace Trent Childress.

Hw is survived by three sons, Hugh Childress of Richmond, Edward C. Childress of Appomattox, and Clyde Childress of Phenix; three daughters, Mrs. Louise Atchison and Mrs. Martha Stevens both of Richmond and Mrs. Zola Baldwin of Phenix; a brother, John Childress of Brandon, Fla. two sisters, Mrs. Flossie Roach of Phenix and Mrs. Frances Holdof of Petersburg; 26 grandchildren and 23 greatgrandchildren.

Funeral services will be conducted at 2 P.M. Thursday at the Phenix United Methodist CHurc h.

Burial will be in the Bethel Baptist Church cemetery.

Henderson Funeral Home was is in charge of the arrangements.

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OAKVILLE

Mrs. Marshall Martin visited in the home of Mr. and Mrs. Alonza Martin of Lynchburg and also in the home of her son and daughter-in-law, Mr. and Mrs. Keith Martin of Tye River last week.

Mr. and Mrs. Ray Page vacationed at Myrtle Beach, S. C. last week.

Visiting in the homes of Mr. and Mrs. R. B. Martin for a few days are grandchildren, Bryan Martin, Shawn Martin, and Ginger Rhodes all of Winchester.

Mr. and Mrs. R. B. Martin, and Mrs. Bentley Martin and Greg spent the July 4th holiday at Cave Mountain Lake.

Mrs. Carl Martin, Mrs. Fleming Martin, Mrs. T. R. Martin Jr., Miss Jacqueline Cobbs, Mrs. M. W. Drinkard are on a 10 day tour of Hawaii.

Mr. and Mrs. O. W. Martin Jr. are enjoying their grandchildren, West and Matt while their parents Mr. and Mrs. James Martin are on a business tour to Dallas Texas.

Mr. and Mrs. O. W. Martin Jr., Matt, and West visited Miss Elizabeth Haskins at Holly Manor on Sunday and reported Miss Haskins much improved. They also visited in the home of Mr. and Mrs. Howard Floyd of Farmville.

Mr. and Mrs. J. D. Marshall and Mr. and Mrs.Ralph Harris vacationed at Myrtle Beach last week.

Mr. Warren Martin of California visited Mr. and Mrs. Graydon Martin, Mr. and Mrs. Hubbard Moore and other relatives last week.

Mrs. Clarke Moore, Mrs. Roland Smith remain in the Virginia Baptist Hospital. Mrs. Virginia M. Hunter, Mr. Walter Moore and Mrs. Grace Cobbs (sister of Mr. Herbert Richardson are in the Lynchburg General Hospital. We hope for all of them a quick recovery.

Chestnut Grove

Mr. and Mrs. James Harrison and boys are visiting Mr. and Mrs. Don Morris and family from Leesville, Texas.

Visiting Mr. and Mrs. Bill Senger this week are Mr. and Mrs. Marshall Senger of Elizabeth, Pa.

Mr. and Mrs. C. J. Morris and Cindy spent Saturday and Sunday in Williamsburg.

Mrs. T. N. Saul was a weekend visitor of Mr. and Mrs. R. C. Moore, Jr. of Appomattox.

Ethel Proffitt was home for a few days last week from Ferrum.

Thursday supper guests of Mr. and Mrs. K. M. Beasley, Jr. were Mrs. Katherine Carson of Spout Spring and Clifton Carson of Woodstock.

Mr. and Mrs. Roger Morris and girls are vacationing in Orlando Florida.

Mr. and Mrs. Kemper Beasley, Sr. and Mr. and Mrs. Lathan Falls spent Sunday with the Rev. and Mrs. Russell Hunt at Hurt.

Little Amy Waycaster spent Saturday night with her grandparents, Mr. and Mrs. Aubrey N. Morris.

OFFICE SUPPLIES: Paper Clips, rubber bands, legal pads file folder, file cabinets, and almost everything else you will need for your office. Phone 352-8215 The Times-Virginian.

Keeping Cool Today Is A Snap

How to keep cool in the summer has been of burning interest to man since time began. Not too long ago man had to work hard to beat the heat; today it's a snap, the snap of a switch on a central or room air conditioner.

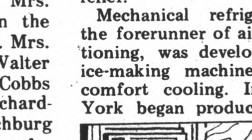
Five thousand years ago, for example, a rich Assyrian merchant cooled his courtyard by having servants spray water into a room below it, taking advantage of the cooling effect of evaporating water. A simpler method was employed by King Xerxes of Persia; he kept dozens of slaves around waving fans.

Snow was hauled down from mountaintops by Roman slaves to cool their masters. The Caliph of Baghdad, around 775 A.D., built a summer house with hollow walls that were packed with imported snows.

"Around the 16th century some improvements were made," says John P. Farrell of York Heating and Air Conditioning. "A hand-operated bellows was rigged to blow air through a cave and into a home. Use was limited to the very rich . . . or very energetic."

A lazy man's means of cooling turned up in an "improved" rocking chair, patented in 1869. As a person rocked, a bellows was activated beneath the chair, forcing air out of a pipe over the person's head. Pneumatic ventilating systems were used in offices in the 1890's, and while it was not cool air, it was welcome relief.

Mechanical refrigeration, the forerunner of air conditioning, was developed for ice-making machinery, not comfort cooling. In 1885 York began producing ice-



making machines, and by 1903 the firm had learned to transfer the principle of mechanical cooling to industrial processes.

In 1914 it unveiled the first combination of mechanical refrigeration with "air washing" and ventilation—air conditioning—at the Empire Theater in Montgomery, Ala. The San Joaquin Power and Light Company's office building was air conditioned in 1923, marking what is believed to be the first completely air conditioned office building in the world.

The nation's first successful room air conditioner was offered by York in 1935. Although the unit weighed 600 pounds, it was considered portable because it could be moved on casters. Regardless of its weight, it did provide homeowners with welcome relief from heat and humidity.

"Today it seems that everything is air conditioned," Farrell says. "It is hard to find a store, office or other public building that is not air conditioned. And that trend is spilling over into the home: Last year more than 50 percent of the houses built in the nation had central air conditioning."

Air conditioning at home is no longer a luxury, but a necessity for most people. Improved engineering has made whole-house air conditioners economical to install and operate, in spite of increasing utility rates.

PUBLIC NOTICE

To the Citizens of the Town of Appomattox: As required by Section 15.1-431 of the Code of Virginia, notice is hereby given by the Appomattox Town Board of Zoning Appeals of a Public Hearing on July 25, 1979 at 10:00 a.m. in the Appomattox Town Office for the purpose of receiving comments and suggestions from citizens on two (2) proposed variances to the Town Zoning Ordinance, as listed below: 1. A variance of Section 6-1-3, non-conforming uses that are discontinued for a period exceeding two (2) years shall be deemed abandonded and any subsequent use shall conform to the requirements of the Zoning Ordinance. The Zone is M-1, industrial, and the site is on East Patricia Ann Lane. 2. A requested variance of Section 3-3, setback regulation, in Residential District R-2, at the corner of Route 460 and Oakleigh Avenue. The requirement is 60 feet or more from the center line of the street right-of-way and the requested variance is for 32 feet setback.

If there are questions, please contact W. R. Britton, Jr., Zoning Administrator, at the Appomattox Town Office, phone 352-8268. 7-5-2tc

LEGAL NOTICE

The Appomattox Town Council in accordance with Sec. 23 of the Appomattox Town Code hereby notifies the Citizens of a proposed amendment and reinactment of Sec. 3-3, HOURS FOR SALE OF BEER AND WINE proposed amendment.

Sec. 3-3. It shall be unlawful for any person to sell or offer for sale beer or wine on premises, between the hours of 11:00 P.M., Saturday and 6:00 A.M. the following Monday morning of each and every week. It shall be unlawful for any person to sell or offer for sale beer or wine off premises between 12:00 mid-night, Saturday and 6:00 A.M. the following Monday morning of each and every week. It shall also be unlawful to sell beer and wine on premises between 12:00 mid-night and 6:00 A.M. any day of the week.

Comments should be addressed to W. R. Britton, Jr., Town Manager, P. O. Box 705, Appomattox, Virginia 24522. 7-12-2tc

QUICK QUIZ

1. You can recognize a real diamond by (a) its pure white color, (b) its unequalled hardness, (c) its multi-faceted cut.

2. You can recognize natural vitamin E by (a) a little "d" preceding its name, (b) its sunny yellow color, (c) the designation "derived from natural vegetable oils."

ANSWERS: 1. (b) A diamond is the hardest substance known. Registering 10 on the Mohs scale of hardness, it is 90 times harder than the next hardest mineral, corundum. Thus, a diamond will scratch virtually any other material, even other precious gems.

2. (a) The way to be sure you're getting naturally derived vitamin E is to look for a little "d" on the label. In nature, vitamin E occurs only in the "d" form, so vitamin E derived from natural vegetable oils is called d-alpha tocopherol or d-alpha tocopheryl acetate. Synthetic vitamin E has a little "dl" preceding its name.

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Good News For Homemakers

By Shirley W. Walton
Extension Agent

Common Causes of Pickling Problems

(Note: Because of many requests, this information is being reprinted. This is the second in the series of two articles about pickling.)

Many questions are asked each summer about pickling problems. I wish to share with you some information this week that may save you from having problems with your pickling.

Hollow pickles may be caused by too much time elaspsing between picking and pickling. A good commonsense rule is to start the processing as soon as possible after picking or purchasing. If pickling cannot begin immediately, refrigerate or spread pickles out where they will be well ventilated and cool.

When pickling cucumbers, fully developed cucumbers will sometimes be hollow when they are sliced when removed from the brine solution. Check whole cucumbers while washing. The hollow cucumbers will usually float. These cucumbers can be recycled into relishes or chunk style pickles.

Soft or slippery pickles may be caused by too little salt or acid. When selecting a recipe, be sure to follow that recipe. Use one that has been tested if possible. Another cause of soft or slippery pickles is when cucumbers are not thoroughly washed. If the blossom end or stem have not been removed, this can cause an enzymatic action which will soften the pickle; therefore, making it undesirable. Sometimes when pickles are packed in a vinegar solution, they tend to absorb the vinegar solution and are not covered. This, too, will cause soft pickles.

Jars should always be sealed airtight. Cap each jar immedately after packing and prior to processing. This, too, is another reason why some pickles become soft or slippery during storage, as well as insufficient heat treatment.

There are several causes of **dark pickles**. Sometimes there may be minerals in your water especially iron. This can have a darkening effect as you put your pickles in brine or any type of water solution. Never use ground spices in place of whole spices. This, too, can have a darkening effect. An example of this would be using ground cinnamon in place of stick cinnamon or chipped cinnamon for pickling peaches. Never use iodized salt. This, too, has a darkening effect on pickles. Sometimes people use too much spice, overcook or use an iron utensil in preparation, thus causing darkening.

Shriveled pickles also may be caused by using too much salt, too much sugar or vinegar at the start of the pickling process. Again, I wish to remind you, use a standard recipe, one that has been tested and please follow it carefully.

It is extremely important to use a crock or stone jar, unchipped enamel lined pan or a large glass jar, bowl or casserole for fermenting or brining pickles. Never use a plastic container. Vegetables being pickled undergo a physical, as well as chemical changes during the brining or fermentation processes. As the result of these changes, the plastic may be affected, causing undesirable compounds to be formed or leached from the plastic. This, too, is another problem that can cause an inferior product that does not have the right flavor or could even be chemically harmful to you.

It is extremely important in order to get a good pickle product to use the right type of vinegar. Use cider or white distilled vinegar of 4% to 6% acidity. Most of the vinegar on the grocery store shelf now has 5% acidity. Never dilute vinegar unless the recipe so specifies. This, too, can cause a problem because vinegar is used as a preservative.

Should you have a pickling or food preservation problem, please call 352-8244 or write the Appomattox County Extension Office, P.O. Box 488, Appomattox, Va. 24522. It is always a pleasure to help you with your homemaking questions or problems.

RECIPE OF THE WEEK
Cucumber Pickle

Soak 3 dozen cucumbers in brine for two weeks. Soak overnight in clear water. Cut in desired pices and cover with water to which 1½ tablespoons alum has been added; let stand 24 hours. To 3 quarts water add 1 quart of vinegar, let come to a boil, drop in c ucumbers and keep on low heat until hot through. Let stand overnight. Drain well and pack closely in jars.

Syrup:
1 pint vinegar
3 lbs. sugar
1 box mixed pickling spices

Let come to a boil, pour over cucumbers. Seal at once. Note: This syrup recipe can be doubled or tripled. This recipe is a family favorite.

Heads, Heads And More Heads

By K. Lonnette Marsh
Extension Agent

What are you doing with your extra cabbage? Have you thought about making sauerkraut; one method takes 10 to 12 days to complete fermentation and the second method takes 3 to 4 days.

Decide which of the two methods you prefer and preserve some of your extras for later.

Method 1 (Made in Crock)

Use good, sound heads of mature cabbage. One pound of salt with 40 pounds of cabbage; two ounces (3½ tablespoons) with 5 pounds cabbage. One pound will fill 1 pint glass jar. Preparation: Remove the outer leaves; wash and drain cabbage. Cut into halves or quarters; remove the core. Use a shredder or sharp knife to cut the cabbage.

Step 1 - Put 5 pounds cabbage and 2 ounces of salt into a large pan and mix with the hands.

Step 2 - Pack gently into the crock (old stone jar or earthenware churn) with a potato masher. Repeat this procedure until the crock is filled to within 3 or 4 inches of the top.

Step 3 - Cover with a plate, to keep cabbage from being exposed to the air; cloth, such as muslin and a weight. The weight is placed on top of the cloth so the brine comes to the cloth, but not over it.

*Sauerkraut requires daily attention. Remove scum as it forms, wash and scald the cloth often to keep it free from scum and mold. Fermentation will be complete in 10 to 12 days.

Sept 4 - After kraut is thoroughly cured, pack into sterilized jars, adding enough of the kraut juice, or a weak brine made by dissolving 2 tablespoons salt to a quart of water, to fill jars to within ½ inch of top.

Step 5 - Put on cap, screw band firmly tight.

Step 6 - Process in boiling water bath 15 minutes.

Method 2 [Made in Jars]

Preparaton - select, prepare and mix cabbage with salt as in preceding recipe.

Step 1 - Pack solidly into jars to within ½ inch to top.

Step 2 - Fill with cold water to within ½ inch of top of jar.

Sept 3 - Put on cap, screwing band firmly tight.

Fermentation will be complete in 3 to 4 days.

Step 4 - When fermentation ceases, wash outside of jars, tighten screw bands.

Step 5 - Process in boiling water bath 15 minutes.

Additional information can be provided at the Appomattox Extension Service.

SS To Elect Advisory Board Members

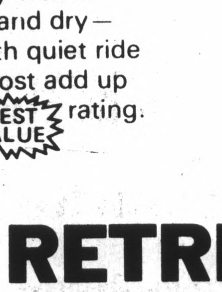
Lynchburg, Va. ---One of three young farmers from this area will be elected here on July 18 to serve on Southern States Cooperative's Young Farmer Advisory Board.

The producers running for a seat on the board are Robert D. Collie of Danville, Gerald W. Garber of Weyers Cave and Melvin E. Montgomery of Wirtz.

The voting will be done by area young farmer couples at the cooperative's Young Farmer Summer Seminar. Those attending the meeting are invited by local Southern States boards and member committees.

The winner of the election will be one of 10 young farmers who will serve on the cooperatives advisory board. The c ooperative will hold one young farmer advisory board election in each of its 10 districts in the five states it serves.

"This board will serve as a liason between the cooperative and the young farmer segment of our membership," explains Robert Bryan, the co-op's director of member and institutional relations. "We look to these farmers for recommendations and evaluations so we can better meet the special needs of young farmers."



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Size	Price	FET
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155 x 13	43.00	1.37
165 x 13	45.00	1.65
185/70 x 13	52.00	1.70
175 x 14	49.00	1.72
185/70 x 14	54.00	1.85
195 x 70 x 14	58.00	2.10
165 x 15	49.00	1.80
185 x 15	58.00	1.90

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H78 x 15	21.95

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1979 Virginia Farm Management Tour Southampton County

Farming is Virginias number one industry and South-Hampton County has been selected as the site of the Third Annual Virginia Farm Management Tour. The tour is designed to help farmers do a better job as a result of exchanging information with other successful farm-based business people. Located in the fertile coastal plain of south-eastern Virginia, Southampton has been described as an "agronomic Eden". Southampton farmers marketed $40 million in agricultural products in 1978. The county leads the nation in growing peanuts anmd the state in corn and watermelons. Soybeans and livestock, both cattle and swine, are also high on the list. The county has 110 thousand acres of crop land stretching from tidal waters on the east to near the fall line on the west.

Eight outstanding farms will be featured for the tour. It's a self-directed and self-scheduled tour. You can visit any or all of the operations between 9:30 and 3:30 p.m. Information centers will be set up at several road intersections to help you find the farms and CB calls to "Farm Tour" will be taken on Channel 14. Maps and additional information are available at the Extention Office. Light refreshments will be available at all tour farms and lunch will be available from 11:00 - 2:00 at four of the farms.

We encourage you to take advantage of this excellent opportunity for education, motivation, and challenge. There will be a bus leaving from Buckingham and the transportation cost will be $6.00 per person. You are invited to make the tour with the Buckingham crowd. That way, you can relax, visit, and save gas at the same time! If you're interested, and we hope that you are, call the Appomattox Extension Office at 352-8244 by Monday, July 16 to make bus reservations and to get more information.

Hog Price Outlook Bleak

Hog prices traditionally rise or even peak for the year during the June-July period. Prices should strengthen during this period in 1979 but rapidly expanding hog numbers should prevent prices from reaching the levels of this spring.

The Hog and Pigs Report released by U.S.D.A. revealed that as of June 1, the total inventory of hogs and pigs in the U. S. numbered 64.9 million. This number is 18% above the same time a year ago and 19% larger than two (2) years ago. The inventories of breeding stock and market hogs were up 17% and 18% respectively compared to a year ago. These animals furnish the hogs currently going to market and furnish the basis for future production.

The fourteen major hog producing states account for 86% of all hogs produced in the U.S. Producers in these states farrowed 43.3 million pigs in the period December 78-May 79, 19% more than the same period a year ago. These pigs will be going to market through the summer and fall of 1979 raising pork meat production by 20% or more. With such an increase in numbers prices seem likely to decline throughout the summer and on into the fall months.

Other factors that may tend to depress hog prices are expanded broiler production and the threat of an overall economic slowdown later this year. Broiler production has been running about 10% over year ago levels thus far in 1979 and seems likely to continue along this level for some time to come. In the case of an economic downturn consumers would likely reduce meat consumption in favor of cheapter protein sources. Increasing energy costs may also cause consumers to trim meat purchases in an effort to balance family budgets.

In the face of declining prices hog producers should strive to keep marketings current and avoid finishing animals to heavier weights. Producers may also elect to increase sow marketings and withhold fewer gilts for breeding which would speed the reduction of hog numbers. This may be encouraged by stronger corn prices than a year ago. At present many analysts feel it will be the second half of 1980 before prices begin to trend upward because of reduced marketings.

Office Supplies: File Cabinets, File Folders, Paper Clips, Ledger Sheets and Everything you will need for your office at The Times Virginian, Phone 352-8215.

Virginia Fibre Reports Wood Purchases

Listed below is the total dollar volume of wood purchased by Virginia Fibre Corporation of Riverville for the week ending June 30, 1979. Purchases are listed by counties.

Albermarle	12,526.05
Amelia	6,790.22
Amherst	9,024.07
Appomattox	10,099.74
Bedford County	1,921.37
Buckingham	19,574.13
Campbell	4,168.78
Charlotte	9,636.50
Cumberland	6,556.18
	1,257.96
Fluvanna	1,545.33
Goochland	458.30
Halifax	289.36
Madison	397.63
Nelson	17,261.27
Pittsylvania	2,886.00
Powhatan	11,240.53
Prince Edward	9,472.11
Prince William	796.20
Rockbridge	684.18
	126,585.91

We feel this information is of interest to our readers in Appomattox County as well as in adjoining counties.

Rubber Stamps and Stamp Pads on sale at The Times Virginian, Phone 352-8215.

Decorating Ideas

Hallways are generally places to go through—to get from here to there. And hallways are usually neglected when remodeling jobs are being considered.

However, with proper lighting—lighting that does not take up living space and illuminates the entire area—you can transform a hallway into one of the most exciting areas in the home.

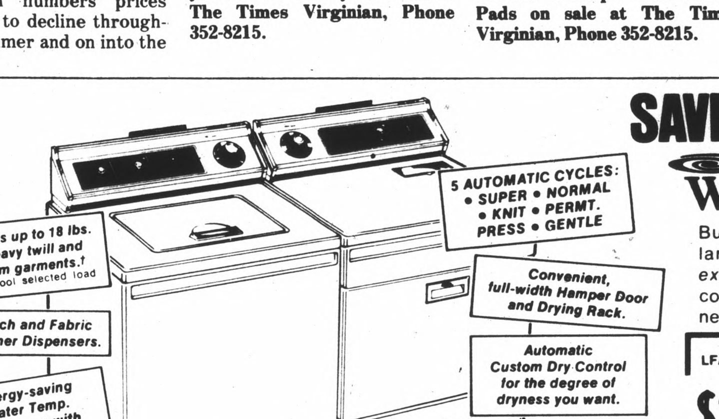
Your hallway can become an art gallery, an extra place for hanging plants, or a photo display that chronicles your family history.

You can transform your hallway by using Halo Power-Trac, a residential track system, that is easily installed on a ceiling or wall. Lampholders that come in all styles can be snapped in anywhere along the electrified track and turned to send the light where you want it to go.

Don't make your hallway the last place to see the light.

The sheerest nylons ever made were displayed at the Nylon Fair in London in 1956. Their 6-denier yarn was little wider than a tenth of an average hair's breadth.

* * *



SAVE $160* ON THIS Whirlpool WASHER DRYER PAIR
Buy and save now on this extra-large capacity laundry pair...at extra-large savings. Both have cool-down care cycles for Permanent Press fabrics.
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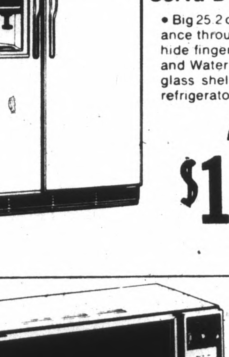

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